

Guthrie Family Wines



2024 Faux Picpoul Blanc

Picpoul Blanc has quickly become one of our cult favorites, vanishing every year no matter how much we produce. Think of it as the margarita of our lineup: sharp, salty, slightly bitter in all the right ways, and utterly irresistible glass after glass!

Vintage	2024
Varietal	Picpoul Blanc
Appellation	California
Harvest	September 2024
Sugar	Zero
Acid	5.1 g/L
pH	3.22
Aging	5 months
Bottling	February 2025
Alcohol	11 %

Organically farmed

Always (and only) minimal Sulfites added.

Tasting Notes. For 2024, we kept the don't-mess-with-it mindset, just Picpoul doing its thing. Even in the heat of Lodi and the Sierra Foothills, Picpoul is among the last to ripen, making it one of the last picks. We brought it in around 19 brix: lean, nervy, and brimming with that electric acidity this grape is famous for. Whole-cluster pressed, all stainless, native ferments start to finish. Nothing added, nothing taken away.

The result? Swagger in a bottle. Picture Nancy Sinatra backed by a country-punk band. With plush texture riding a razor vein of acidity, the palate lights up with flavors of lemon pith, oyster shell, and a snap of ginger. Full malo added weight without slowing it down. Raw, alive, unapologetic.

Vineyards. This fruit came from two badass vineyards: Markus and Liz Bokisch's *Terra Alta Vineyard* in Lodi and Matthew Rorick's legendary *RHV* in the Sierra Foothills. Both vineyards are organically farmed, planted to all kinds of funky, offbeat varieties, and both give the Picpoul Blanc the kind of wild personality you'd never want to smooth out.

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